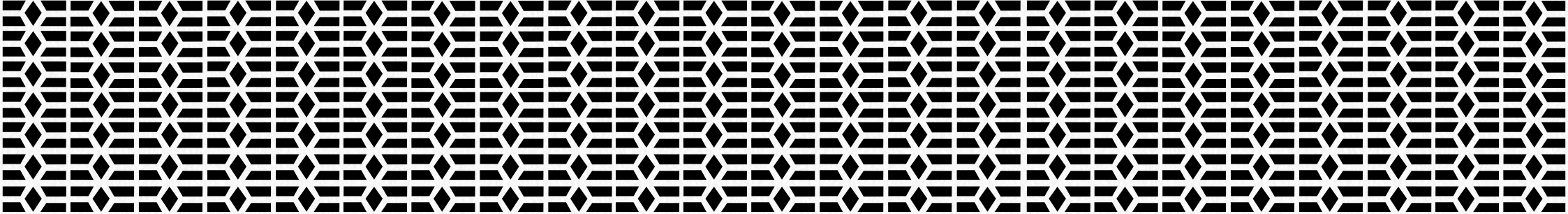


MEET. GATHER. CELEBRATE.

**THE  
ISLAND**





**THE PENTHOUSE THE ROOFTOP POOL DECK  
THE GLASSHOUSE DUKE'S PARLOUR GOLDIE'S**

## NATURALLY BEAUTIFUL EVENTS.

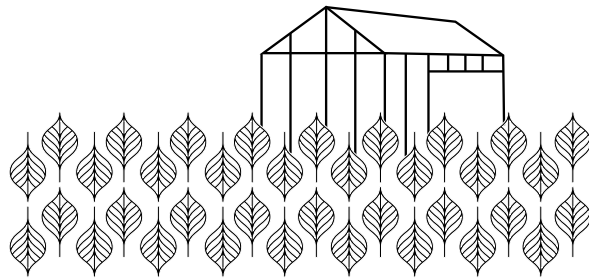
**We have six stunning event spaces to choose from, each with a unique and sophisticated charm.**

Whether you are hosting a small gathering or a lavish celebration on a grand scale, The Island Gold Coast offers an event experience you will remember for years to come. Our remarkable event rooms are ingeniously designed to invite the outside in, paying homage to the hotel's bright and luscious surroundings.

Our dedicated events team and acclaimed chefs work tirelessly to deliver unique and creative events. By combining natural character with creative flair, we present you with the ultimate destination to **meet, gather and celebrate.**



The Island Gold Coast's newest addition with a big heart.



**Sized at over 600 square metres,** The Glasshouse is a versatile space, designed for hosting larger events.

The marquee-style venue features a ground floor location overlooking Bruce Bishop Park. With its glass-panel walls and extra-high ceilings, it seamlessly connects guests with the greenery and the beautiful Gold Coast climate that surrounds to make a very big impression.



**THE GLASSHOUSE FLOOR PLAN**

**Room Capacities**

**The Glasshouse**

- Banquet — 320
- Banquet Long — 352
- Cabaret — 224
- Cocktail — 700
- Theatre — 560

**Room Capacities**

**The Glasshouse Deck**

- Cocktail — 180

**Built-in Audio Visual\***

**1 x LED Screen 11x3m**

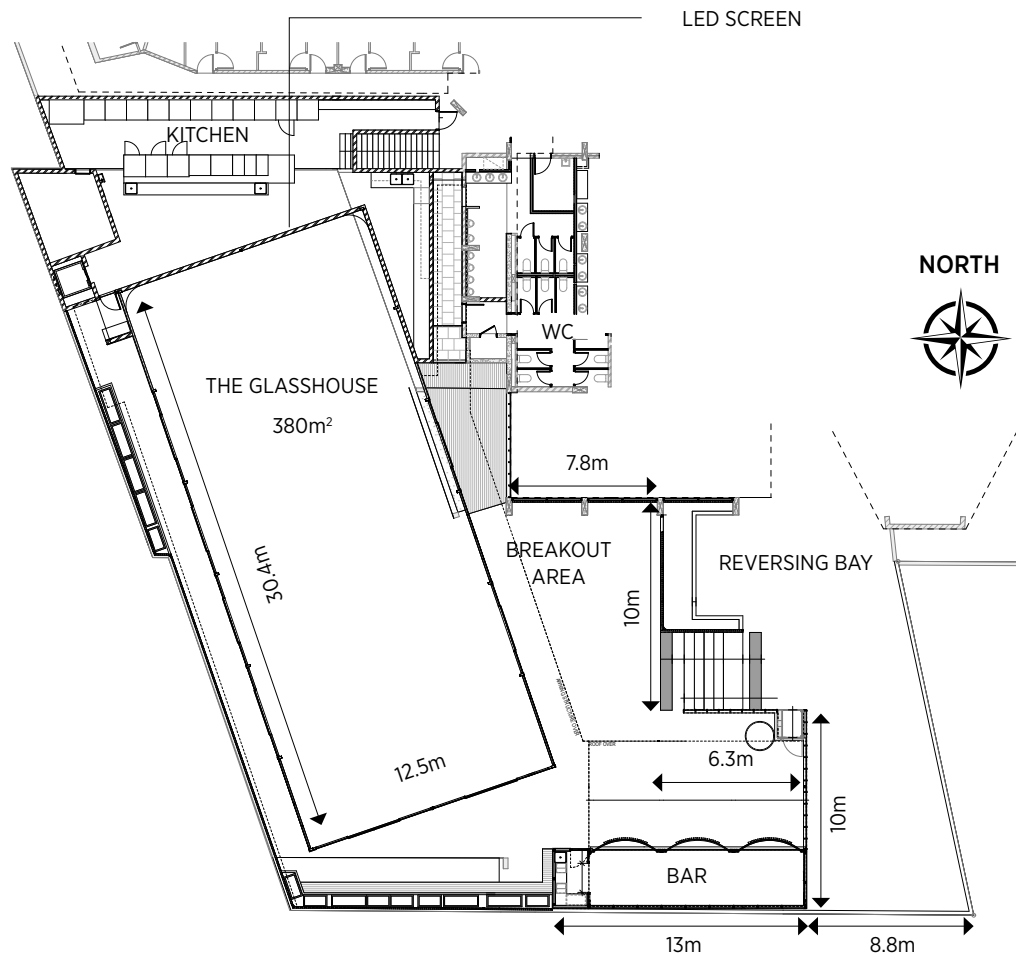
Built-in front of house and sub and side speakers both in-room and on the deck

4 x recessed AV floor boxes around the room with data, XLR, HDMI inputs

iPod connectivity

Staging and dance floor (scalable)

*\*Additional charges apply*

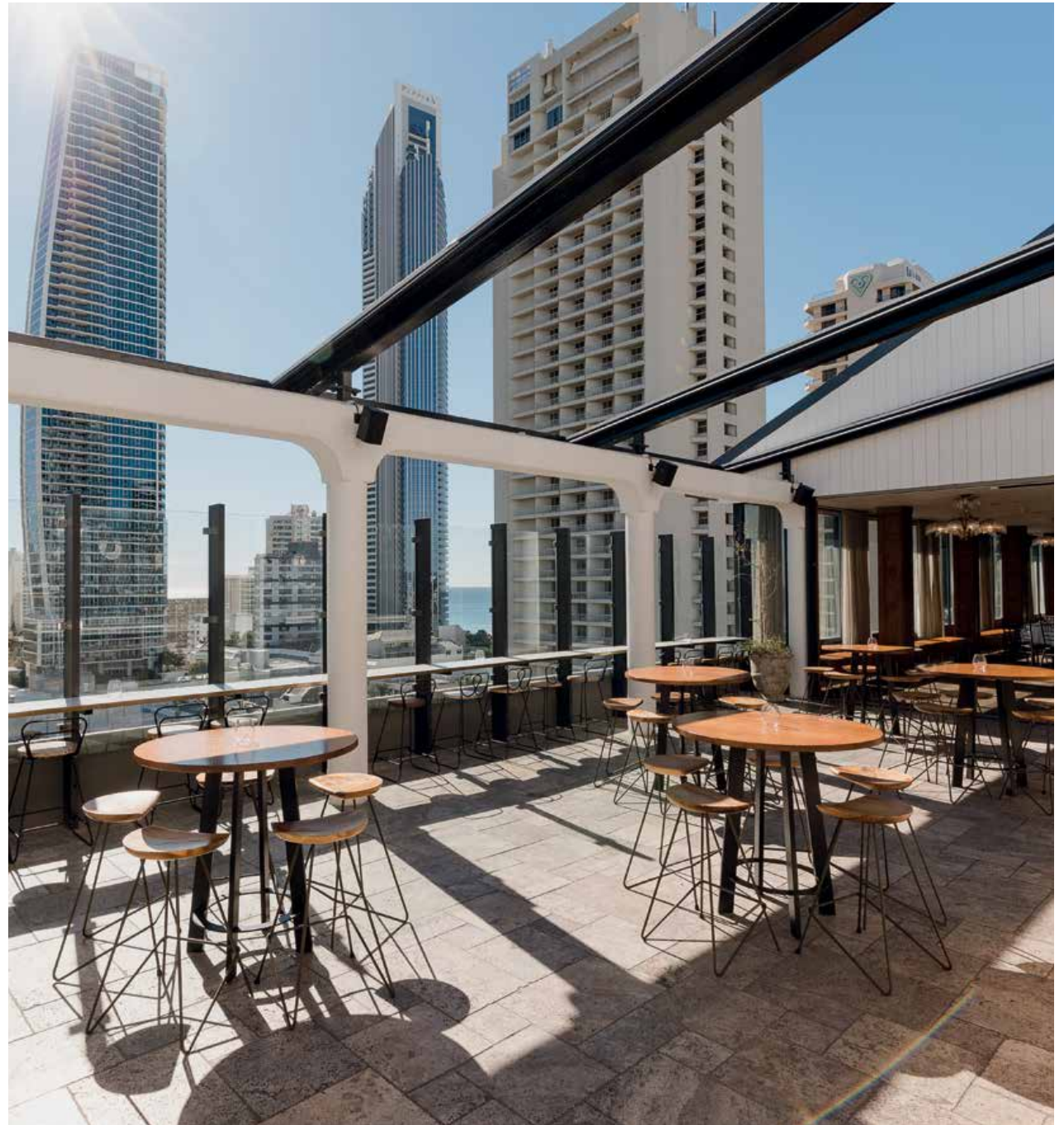


**Introducing The Penthouse, The Island  
Gold Coast's exclusive top-floor venue.**

**OCEAN VIEW MOUNTAIN VIEW**

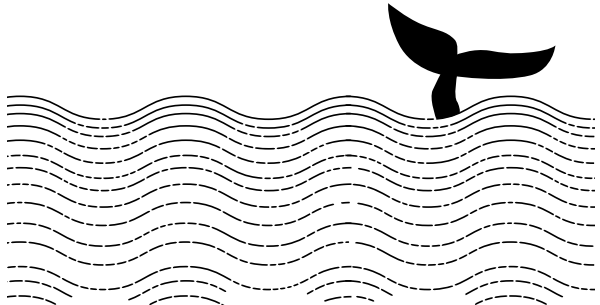
This beautiful, bright and airy top-floor space with two large rooms and an open-air terrace bar has captivating views of Surfers Paradise and the Gold Coast Hinterland.

It's the perfect setting for any function, from keynote presentations to cocktail parties.





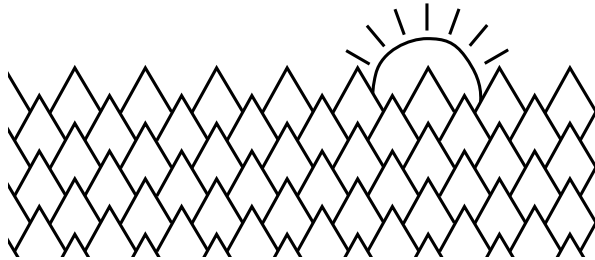
Say goodbye to bland hotel boardrooms and event spaces without windows.



**Our Ocean View + Terrace** room boasts one of our signature characteristics: jaw dropping north-facing views of Surfers Paradise. The larger of our two Penthouse rooms, Ocean View features direct access to the adjoining open-air terrace, and exclusive lift access from the ground floor.

Be it small or extravagant, your event will have an air of distinction – a certain flair only the ocean can inspire.

Be it work or play, Mountain View provides a magical backdrop for any occasion.



**With warm tones,** elegant furnishings and luxurious simplicity, our stately Mountain View room is the Penthouse space suited to smaller gatherings.

The room's stunning hinterland views celebrate one of the more majestic perspectives of the Gold Coast's beautiful scenery. From here, your daytime event will be naturally bright. Come dusk, you are treated to the sun setting behind the mountains, making way for the evening's festivities.



**THE PENTHOUSE LEVEL 12 FLOOR PLAN**

**MOUNTAIN VIEW**

**Room Capacities**

- Banquet — 50
- Banquet Long — 48
- Boardroom — 24
- Cabaret — 40
- Cocktail — 80
- Theatre — 60
- U-shape — 32

**Built-in Audio Visual\***

- Projector and Projector Screen
- Sound System
- iPod Connectivity

*\*Additional charges apply*

**OCEAN VIEW**

**Room Capacities**

- Banquet — 120
- Banquet Long — 128
- Boardroom — 48
- Cabaret — 84
- Cocktail — 200
- Theatre — 200
- U-shape — 40

**Built-in Audio Visual\***

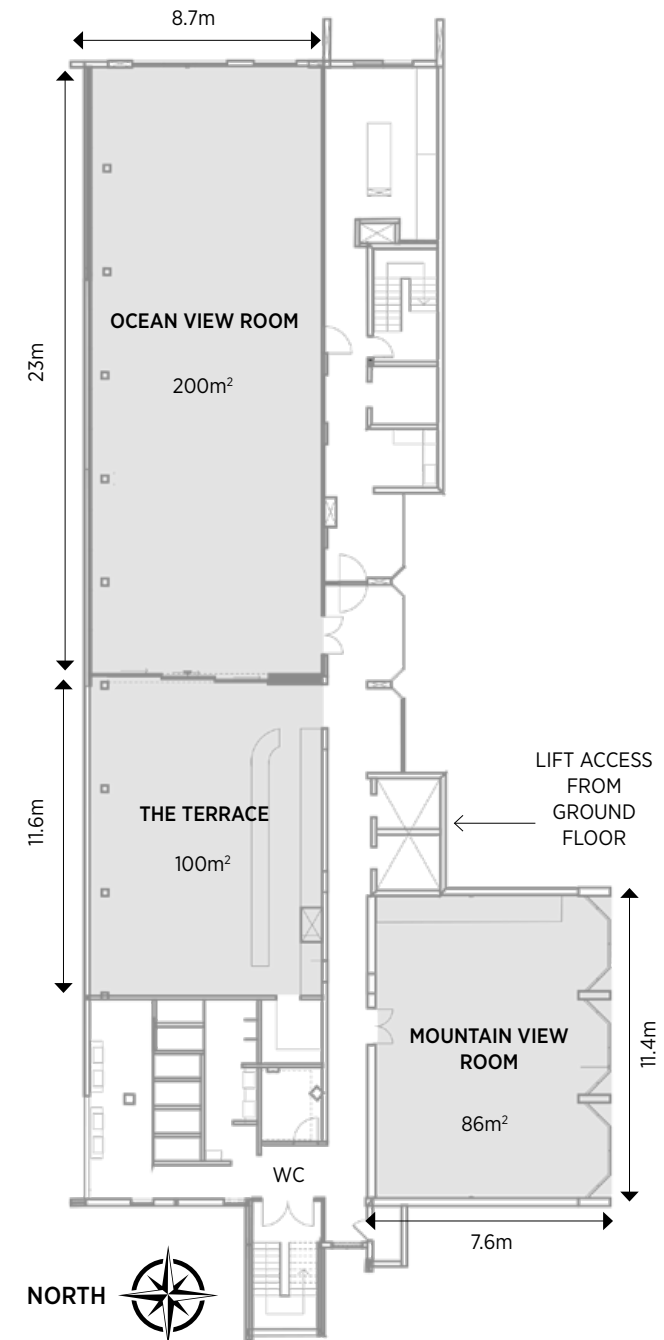
- 1 x LED Screen 3.5x2m
- Sound System
- iPod Connectivity

*\*Additional charges apply*

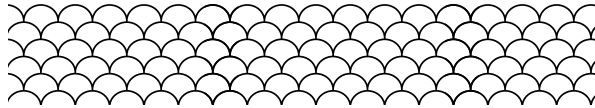
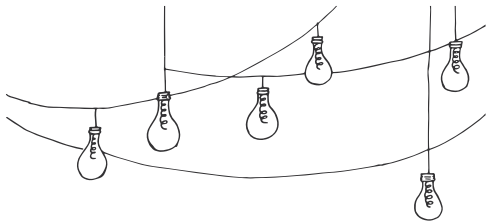
**THE TERRACE**

**Room Capacities**

- Banquet Long — 32
- Cocktail — 70
- Fully stocked bar
- Retractable roof
- Comes with Ocean View room



There's nothing like a rooftop venue and a smooth cocktail to really unwind.



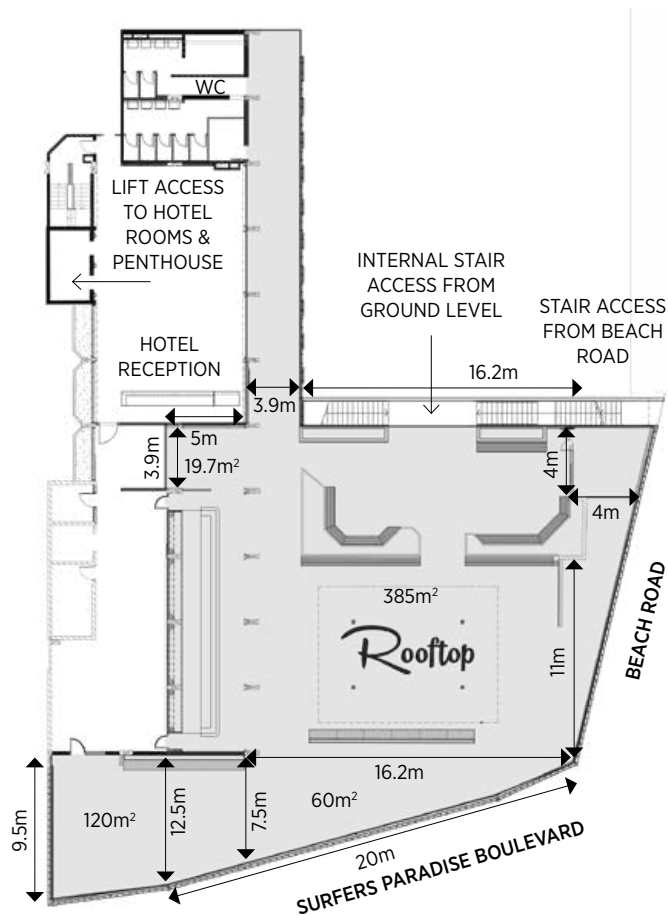
## Rooftop

**The Island Rooftop** has established itself as the premier bar on the Gold Coast. Views overlook Surfers Paradise and the famous Main Beach coastline, giving this laid back venue an unrivaled atmosphere for a truly unique local experience.

This space is ideal for small gatherings up to gala celebrations catering for hundreds. This spectacular setting requires effortless styling.



**FIRST FLOOR & ROOFTOP FLOOR PLAN**

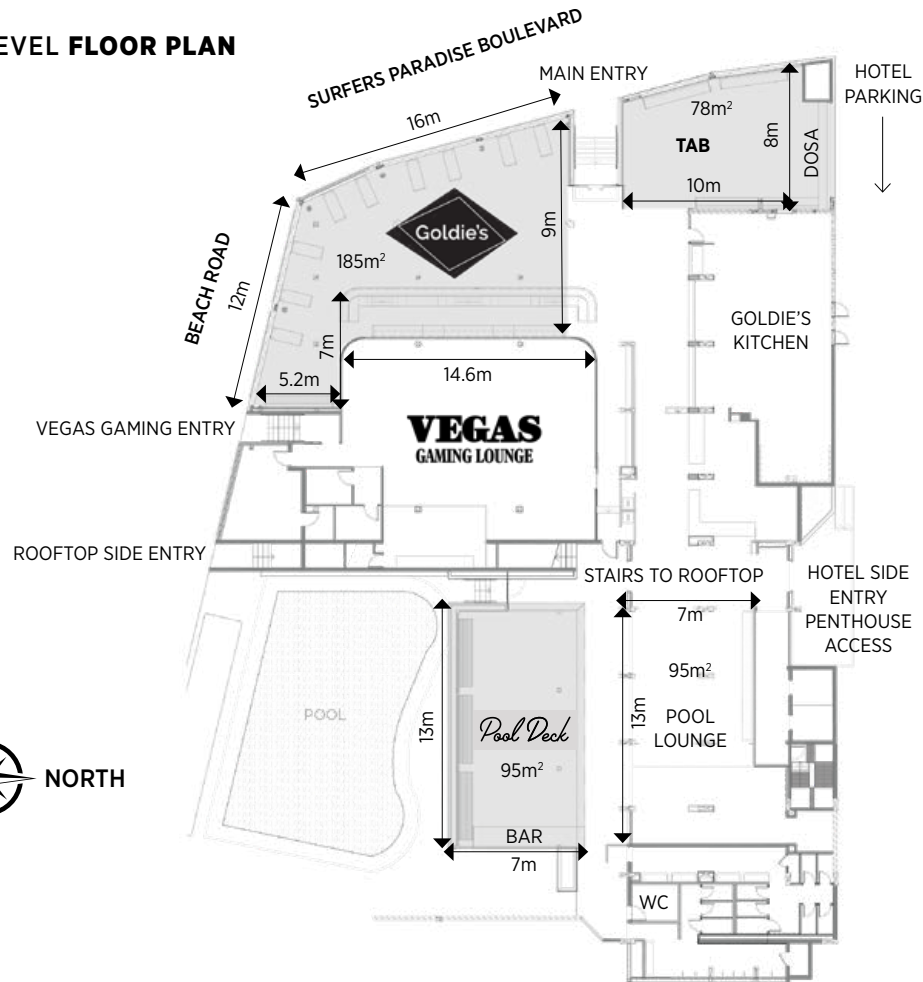


**THE ROOFTOP**

**Room Capacities**

Cocktail — 600

**GROUND LEVEL FLOOR PLAN**



**GOLDIE'S**

**Room Capacities**

Cocktail — 350

**Built-in Audio Visual**

Background music supplied

**POOL DECK**

**Room Capacities**

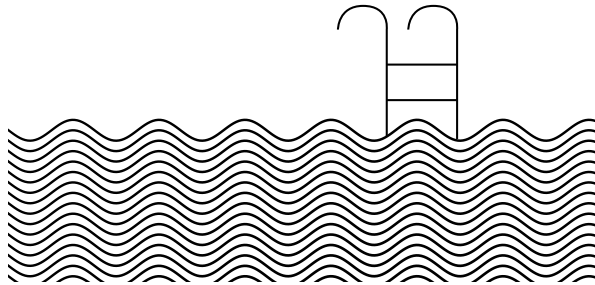
Pool Deck: Cocktail — 80

Pool Lounge: Cocktail — 40

Pool Deck + Lounge:

Cocktail — 120

Who doesn't like a sun-basked  
 poolside party?



## Pool Deck

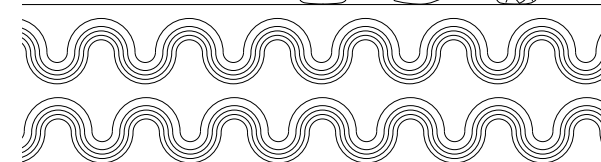
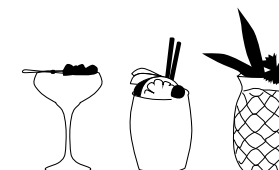
**The Island Pool Deck**, located next to Goldie's restaurant on the ground level of the hotel, is a prime position for any chilled social gathering. The casual patio feel with picturesque gardens will have you feeling all nostalgic.

Select from our delectable menus and welcome your guests with a cocktail from our inspiring range. Your event will be a memorable, energised occasion, hosted with minimal effort.





Late nights are for smooth grooves and sensational cocktails

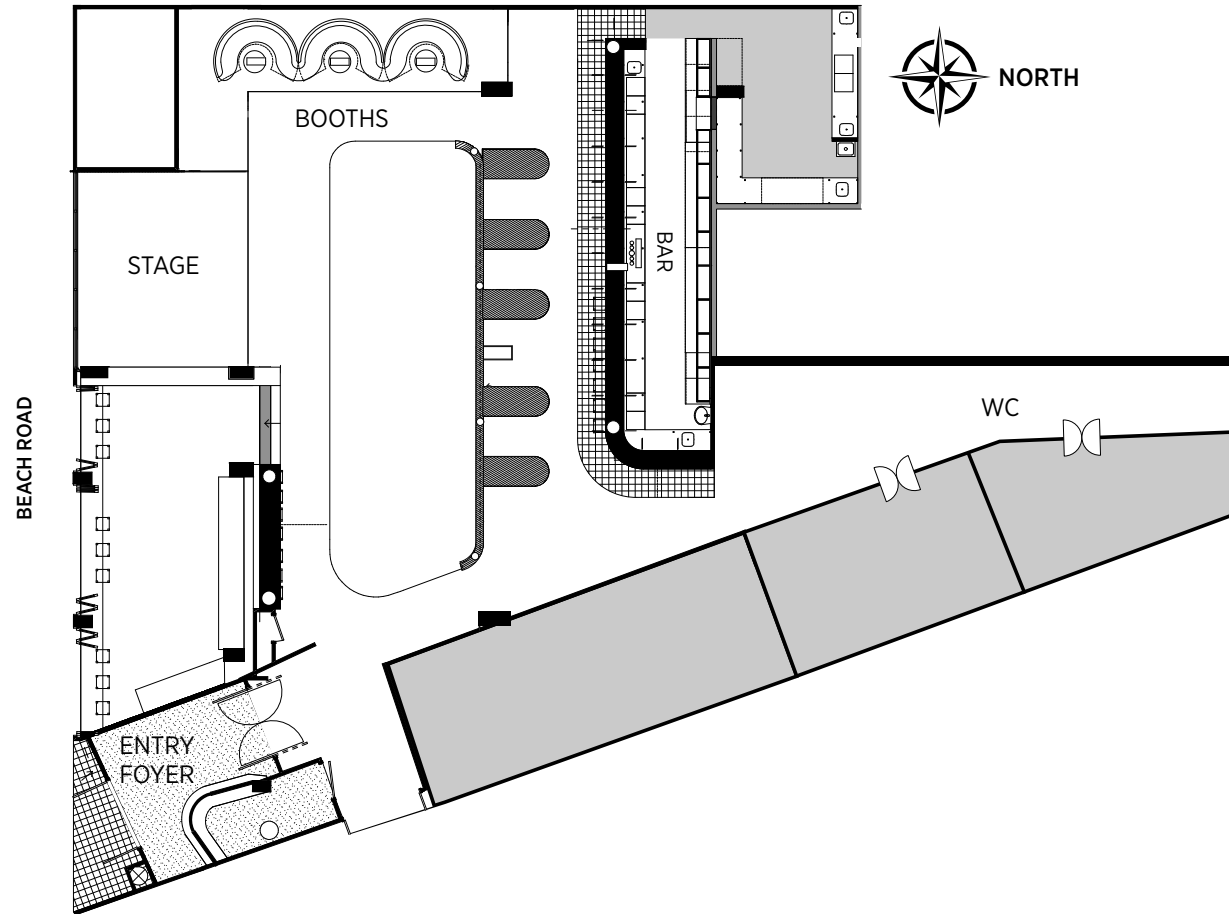


*Duke's*  
PARLOUR

**If you're looking** for a late night venue with live music and impeccable signature cocktails, Duke's Parlour is the perfect choice. This ground floor boutique bar's entry is on Beach Road and is available for exclusive use for larger groups. Gather among comfy couches and California-cool furnishings as you choose from the share-style menu, platters and grazing packages.

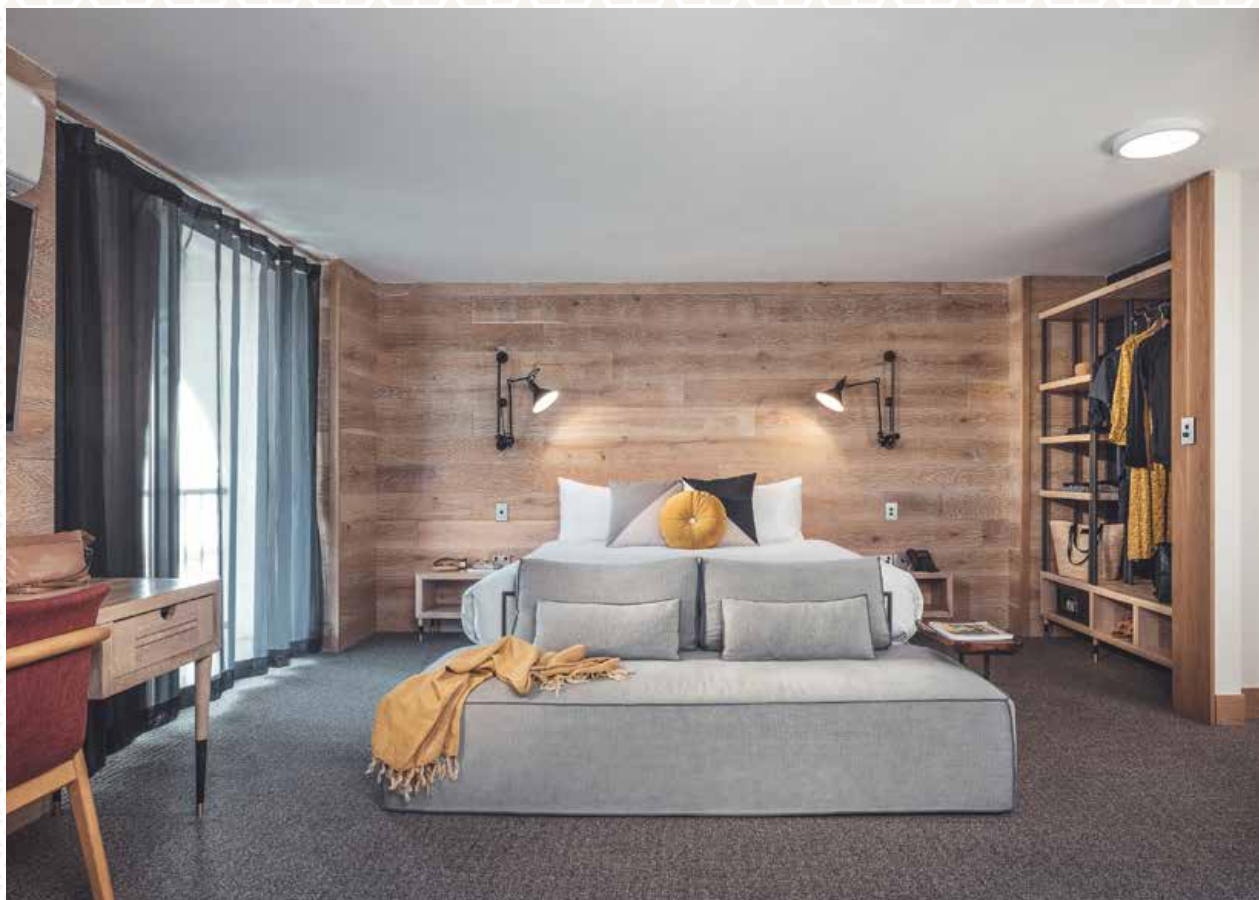
You can really be yourself, relax and indulge in this generous and exciting space.

DUKE'S PARLOUR FLOOR PLAN



**Room Capacities**

Cocktail – 350



We offer special packages for you and your guests to stay in one of our 78 meticulously renovated rooms.

**Room types:**

***Classic and Superior Twin***

2x queen beds – 27m<sup>2</sup>

***Deluxe King***

1x king bed – 27m<sup>2</sup>

***King Suite***

1x king bed, kitchenette – 45m<sup>2</sup>

***Twin Suite***

1x king bed, 1x queen bed, kitchenette – 45m<sup>2</sup>

**Discounted rates for function guests are available.**

Please ask your event co-ordinator for a special access code to unlock discounted rates.



## BREAKFAST MENUS


**ON THE GO**  
**\$28 per person**

**Served as a station or on the table**  
**share style:** Tea and coffee station,  
 selection of juices

**With your choice of two of the**  
**following:**

Seasonal sliced fruit platters with  
 passionfruit coulis (df/gf/ve/v)

Selection of assorted mini Danishes  
 and croissants (v)

Granola pots with natural yoghurt,  
 spiced blackberry compote (v)

Raspberry and mango chia puddings  
 with kiwifruit, mint, flaked almonds  
 (df/gf/v)

Selection of muffins with butter and  
 condiments (v)

Prosciutto and camembert croissants  
 with piccalilli chutney

Tomato and Camembert croissants  
 (v)

Mixed raspberry and blueberry  
 friands, satsuma plum jam (gf)

Overnight oats with blueberries and  
 apple crumble

Asparagus, prosciutto and camembert  
 involtini's

Banana bread with whipped butter,  
 rhubarb and ginger jam

**CONTINENTAL BREAKFAST**  
**\$32 per person**

**Served as a station or on the table**  
**share style:** Tea and coffee station,  
 selection of juices

**With your choice of two of the**  
**following:**

Heirloom tomato bruschetta, Persian  
 feta, basil, sorghum (dfo/gfo/v)

Hot smoked salmon mini bagels,  
 watercress, cream cheese, chives (A)

Beechwood smoked leg ham, poached  
 egg, English muffin, spiced tomato  
 relish, rocket

Potato rosti, local mushroom ragu,  
 gruyere cheese, watercress (gf/v)

Caramelised onion, thyme and goats  
 cheese tart (v)

Smashed avocado, rye bread, poached  
 egg, beetroot hollandaise (v)

Caramelised banana waffle, Belgian  
 chocolate sauce (v)

Croque Monsieur — Beachwood  
 smoked ham, gruyere cheese,  
 bechamel, dijon mustard

Sweetcorn and jalapeño fritter, buffalo  
 ricotta, spring onions, tomato relish  
 (gf/v)

Breakfast sliders — bacon, hashbrown,  
 egg, milk bun, hollandaise sauce

**PLATED BREAKFAST**  
**\$42 per person**

**Served as a station or on the table**  
**share style:** Tea and coffee station,  
 selection of juices

**With your choice of two of the**  
**following:**

Seasonal sliced fruit platters with  
 passionfruit coulis (df/gf/ve/v)

Selection of assorted mini Danishes  
 and croissants (v)

Granola pots with natural yoghurt,  
 spiced blackberry compote (v)

Raspberry and mango chia puddings  
 with kiwifruit, mint, flaked almonds  
 (df/gf/v)

**With your choice of one of the**  
**following options, or two options**  
**served alternate drop for +\$10 per**  
**person**

Eggs benedict — double smoked  
 leg ham, poached eggs, hollandaise  
 sauce, baby spinach, English muffins  
 (dfo/gfo)

Eggs Florentine — Urban Valley  
 mushrooms, baby spinach, poached  
 eggs, hollandaise sauce, English  
 muffins (dfo/gfo/v)

Smashed avocado — toasted  
 sourdough, Persian feta, pepitas,  
 pomegranate, Egyptian dukkah  
 (dfo/gfo/v)

Bacon and eggs — smoked bacon,  
 poached eggs, sourdough toast,  
 blistered tomatoes, chilli tomato relish  
 (dfo/gfo)

Smoked salmon and cream cheese  
 frittata, rocket pesto, petite leaves  
 (gf)(A)

## DAY DELEGATE

**HALF DAY DELEGATE PACKAGE****\$49 per person***(minimum 20 delegates)*

Conference room hire up to 5 hours

Notepads and pens

Mints and water

Flipchart or white board

Room signage

**CATERING INCLUSIONS**

Arrival tea and coffee station

Morning tea — choice of one item from the 'Break Menu' options

**FULL DAY DELEGATE PACKAGE****\$81 per person***(minimum 20 delegates)*

Conference room hire up to 8 hours

Notepads and pens

Mints and water

Flipchart or white board

Room signage

**CATERING INCLUSIONS**

Arrival tea and coffee station

Morning tea — choice of one item from 'Break Menu' options

Lunch — choice of one 'Chef's Table Lunch' selections

Afternoon tea — house baked chocolate chip cookies with salted caramel (v)

MORNING AND  
AFTERNOON BREAK  
MENU OPTIONS**One selection \$12 per person****Two selections \$18 per person**

Granola pots with natural yoghurt, spiced blackberry compote (v)

Raspberry and mango chia puddings with kiwifruit, mint, flaked almonds (df/gf/v)

Selection of muffins with butter and condiments (v)

Prosciutto and camembert croissants with piccalilli chutney

Tomato and Camembert croissants (v)

Hot smoked salmon mini bagels, watercress, cream cheese, chives (A)

Caramelised onion and beef sausage roll, spiced tomato relish

Heirloom tomato bruschetta, Persian feta, basil, sorghum (dfo/gfo/v)

Caramel slice, whipped cream, toasted hazelnuts (gf/v)

Carrot cake, candied orange, pistachio (v)

House baked chocolate chip cookies with salted caramel (v)

Mixed raspberry and blueberry friands with satsuma plum jam (gf)

Caramelised onion, thyme and goats cheese tart (v)

Selection of mini donuts, whipped cream (v)

Banana bread with whipped butter, rhubarb, ginger jam (v)

Freshly baked scones with whipped butter, blackberry jam (v)

Chocolate and raspberry lamingtons (v)

Granola slice with cranberries, pepitas, sultanas and dates (df/v/ve)

## CHEF'S TABLE LUNCH SELECTION

(minimum 20 delegates)



### SANDWICH LUNCH

**\$33 per person**

Your choice of two sandwich options and one salad option

### GRAZING TABLE

**\$37 per person**

Selection of sliced meat, including Beechwood smoked leg ham and smoked chicken with freshly baked artisan bread rolls, crudités, beetroot hummus, pumpkin pesto, baby gem lettuce and cherry tomatoes

Your choice of two salad options

### WORKER'S LUNCH

**\$37 per person**

Your choice of two salad options and two hot options, served with freshly baked artisan bread rolls, butter and extra virgin olive oil

### Sandwiches and wraps

*Gluten free options available*

Poached chicken, tarragon mayonnaise, chives, gem lettuce, cucumber, focaccia

Mortadella, fior di latte, Roma tomato, rocket, baguette (v)

Smoked leg ham, cheddar cheese, tomato relish, gem lettuce, aioli, sourdough

Roasted sirloin of beef, horseradish mayo, rocket, Roma tomato, Parmesan cheese, sourdough baguette

Hot smoked salmon, gem lettuce, fennel, dill mayonnaise, capers, rye bread (df)(A)

Grilled pumpkin, rocket, haloumi, pumpkin pesto, roasted capsicum, tortilla wrap (veo/v)

### Salad selection

Fattoush Salad — heirloom tomatoes, parsley, crispy bread, sumac, red onion, cucumber, pomegranate, molasses dressing (gfo/v)

Caesar salad — baby gem lettuce, crispy bacon, Parmesan cheese, croutons, Caesar dressing, eggs (dfo/gfo/vo)

Roasted beetroot, baby spinach, hazelnut, goats cheese, salsa verde (gf/v)

Potato salad — chat potatoes, seeded mustard mayo, red onion, Grana Padano, crispy bacon, cornichons (gf)

Pearl cous cous, glazed root vegetables, balsamic onions, rocket, green goddess dressing, pinenuts (v)

Farro salad — radicchio, apple, rocket, walnut, medjool dates, pecorino, moscatel vinaigrette

Spiced roasted cauliflower, puy lentils, baby spinach, labneh, sunflower seeds, aged balsamic, extra virgin olive oil (gf/v)

### Hot selection

Roasted free range chicken, rustic cacciatore sauce (df/gf)

Herb and mustard crusted sirloin, broccolini, pan jus (df/gf)

Steamed barramundi, Asian greens, green curry coconut sauce, fried shallots (df/gfo)(A)

Traditional beef lasagne

Roasted eggplant cacciatore, fried basil (v)

South East Asian Kaeng Pa vegetable

jungle curry with jasmine rice (df/gf/ve/v)

Braised lamb shoulder, root vegetables, red wine sauce (df/gf)

18hr slow cooked wagyu brisket, chimichurri, lemon (gf/df)

Crispy skin pork belly, apple and pear compote, pan jus (gf/df)

### Platters

**Add a platter for \$160 each, serves 10**

Sliced cured meat — free range smoked ham, salami, mortadella, prosciutto with pickled vegetables and crackers (df/gfo)

Australian cheese board — triple cream brie, aged cheddar, goats cheese, blue cheese with fruits and lavosh (gfo)

## COCKTAIL MENU

### CLASSIC CANAPÉS

Minimum 30 guests



#### **Cold canapés**

**\$5.5 per piece**

Compressed watermelon, goats curd, Pedro Ximenez vinegar, basil (gf/veo/v)

Peking duck, hoisin, cassava crisp, spring onion (gf/df)

Tuna tartare, rice paper crisp, wasabi mayo, shiso (gf/df)(l)

Seared lamb fillet, whipped goats cheese, Aleppo pepper, macadamia (gf)

Chicken liver parfait tartlet, pickled grape, sorghum, shiso

Chicken and tarragon terrine, horseradish mayonnaise, sourdough crumb (df)

Mini prawn taco — Local prawns, creme fraiche, avocado, micro coriander (A)

#### **Hot canapés**

**\$5.5 per piece**

Confit duck spring roll, spiced plum dipping sauce (df)

Caramelised onion and beef sausage roll, spiced tomato relish

Sweet potato and cashew empanada, avocado, chilli (v)

Mushroom and taleggio arancini, truffle mayo (gf/v)

Butternut pumpkin and manchego arancini, confit garlic mayo (gf/v)

Barramundi spring roll, nan jim dressing, spring onion (df)(A)

Mini beef wellington tarts, roasted onions, chimichurri

Caramelised onion, thyme and goats cheese tart (v)

Mac and cheese croquette, truffle mayo (v)

Lamb and harissa sausage roll, tomato chutney (df)



(df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. Gluten free on request – bread and tart items incur a surcharge of \$1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.

## COCKTAIL MENU

### LUXE CANAPÉS

Minimum 30 guests



#### **Cold canapés** **\$6.5 per piece**

Pacific oyster, Japanese dressing, sesame oil (df/gf)(A)

Cured salmon crudo, pickled daikon, yuzu gel, nori (df/gf)(A)

Mooloolaba prawn, pink pepper, citrus mayo (df/gf)(A)

Beef tartare, Korean chilli, fried enoki, cassava wafer (df/gf)

Parmesan shortbread, goats curd, candied olive (v)

Moreton bay bug rillette, chives, caviar, blini (A)

#### **Hot canapés** **\$6.5 per piece**

Handmade beetroot falafel, macadamia feta, pomegranate, mint (df/gf/ve/v)

Glazed pork belly bites, pickled cucumber, fried shallots (df)

Braised beef cheek croquette, confit garlic mayo, shiso (df/gf)

Panko crumbed chicken skewer, gochujang mayonnaise, toasted sesame (df)

Coconut prawn, wasabi mayo, toasted sesame (l)

Fried Haloumi, local honey, Aleppo chilli (gf/v)

#### **Substantial canapés** **\$12 per piece**

Cheeseburger slider — Wagyu beef, mustard mayo, bacon, American cheese, pickles

Glazed beef short rib bao, fried shallots (df)

Sticky soy chicken, sticky rice, smoked soy mayo, shoyu sesame seeds

Lamb kofta, tabouleh salad, mint yoghurt

Slow cooked pork belly, egg noodles, chilli, spring onion

Pork and peanut san choy bow, ginger, chilli, sesame oil (df)

#### **Dessert canapés** **\$5.5 per piece**

Chocolate coated profiteroles, crème pâtissière, hazelnuts (2pc)

Red velvet cake pops (v)

Selection of petit fours (v)

Macaron selection (v)

Mini churros filled with chocolate and hazelnuts 2 pieces (v)

Assorted mini donuts, dark chocolate sauce



(df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. Gluten free on request – bread and tart items incur a surcharge of \$1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.

## CANAPÉS PACKAGES

Minimum 30 guests



### **Social Canapés Package**

**\$44 per person**

Butternut pumpkin and manchego arancini, confit garlic mayo (gf/v)

Mini beef wellington tarts, roasted onions, chimichurri

Panko crumbed chicken skewer, gochujang mayonnaise, toasted sesame (df)

Coconut prawn, wasabi mayo, toasted sesame (l)

Cheeseburger slider — Wagyu beef, mustard mayo, bacon, American cheese, pickles

### **Signature Canapés Package**

**\$54 per person**

Pacific oyster, Japanese dressing, sesame oil (df/gf)(A)

Chicken liver parfait tartlet, pickled grape, sorghum, shiso

Confit duck spring roll, spiced plum dipping sauce (df)

Mushroom and taleggio arancini, truffle mayo (gf/v)

Caramelised onion and beef sausage roll, spiced tomato relish

Braised beef cheek croquette, confit garlic mayo, shiso (df/gf)

Glazed beef short rib bao, fried shallots (df)

Sticky soy chicken, sticky rice, smoked soy mayo, shoyu sesame seeds

Sweet potato and cashew empanada, avocado, chilli (v)



(df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. Gluten free on request – bread and tart items incur a surcharge of \$1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.

**PLATED MENU***Minimum 30 guests***Entrée & main \$85 per person****Main & dessert \$79 per person****Entrée, main & dessert \$95 per person**

*All selections are served alternate drop, and include artisan bread rolls with butter and smoked salt*

**ENTRÉES – COLD PLATED**

Butternut pumpkin panna cotta, goats curd, candied pepitas, macadamia, shiso (gf/v)

Poached Mooloolaba prawns, compressed apple, fennel, radish, finger lime dressing (df/gf)(A)

Pork and pistachio terrine, Pommery mustard mayonnaise, cornichons, sourdough croutons, watercress

Smoked duck breast, beetroot mascarpone, heirloom beetroots, candied pecans, vincotto dressing, shiso (gf)

Citrus cured salmon, nori, verjus compressed cucumber, yuzu gel, puffed rice crisp, bronze fennel (df/gf)(A)

Beef carpaccio, Grana Padano, truffle mayonnaise, pickled shimeji, pane crocante, extra virgin olive oil

Local buratta, heirloom tomatoes, figs, candied olive, grape reduction, basil (gf/vo)

Lamb loin, chickpea puree, toasted macadamia, whipped goats cheese, sumac, harissa oil, shiso (gf)

**ENTRÉES – WARM PLATED**

Butter poached lobster tail, saffron risotto, bisque, lemon oil, watercress (gf)(M)

Hervey Bay half shell scallops, morcilla, cauliflower purée, capers, jus gras (gf)

Braised short rib, parsnip purée, burnt onions, red wine jus (gf)

Oven roasted spatchcock, miso sweetcorn purée, asparagus, puffed grains, chicken jus (gf)

Local mushroom risotto, Grana Padano, sage, truffle oil (gf/v)

Goats cheese soufflé, apple and walnut compote, soft herbs (v)

Slow cooked pork cheek, cauliflower puree, pickled shimeji mushroom, cider jus (gf/df)

**MAINS**

Eye fillet, potato gratin, king brown mushroom, truffle jus (gf)\*\*\*

Slow cooked beef cheek, salt baked beetroots, spinach mash, Bourguignon sauce (gf)

Chicken breast, truffle polenta, asparagus, confit shallot, chicken jus (gf)

Barramundi, sweet potato puree, broccolini, beurre blanc, dill oil, salmon caviar (gf)(A)

White Pyrenees lamb, parsnip puree, preserved lemon, baby carrots, chimichurri (gf)

Roasted chicken breast, parsnip puree, charred leeks, crispy leeks, chicken jus (gf)

Confit duck leg, puy lentils, baby spinach, port wine jus (gf/df)\*\*\*

\*\*\*incurs a \$5pp surcharge per dish

**DESSERTS**

Chocolate and salted caramel tart, whipped mascarpone, roasted hazelnut brittle

Tiramisu teardrop, whipped mascarpone, biscuit crumb, coffee gel

Coconut panna cotta, mandarin compote, toasted coconut shards, puffed grains (df/gf/ve)

Adelaide Hills triple cream brie, pickled figs, peach and muscatel chutney, lavosh (gfo)

New York baked cheesecake, fresh berries, vincotto, blackberry gel, mint

Lemon meringue tart, blueberry compote, edible flowers

**SIDES**

*\$4 per person, per side*

Roasted heirloom carrots with goats cheese and macadamia (gf/v)

Thyme and garlic roasted potatoes, smoked salt, extra virgin olive oil (df/gf/ve/v)

Balsamic glazed root vegetables, local honey, cumin seeds (df/gf/v/ve)

Buttered spinach mashed potatoes, chives (gf/v)

Burnt orange, mixed green leaves, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Heirloom tomato, cherry bocconcini salad, basil, aged balsamic dressing (gf/v)

Seasonal greens, citrus dressing, pepperberry salt (df/gf/v/ve)

(df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. Gluten free on request – bread and tart items incur a surcharge of \$1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.

**SHARE MENU***Minimum 50 guests*

**Entrée & main \$85 per person** —  
choice of two entrées, two mains and  
two sides

**Main & dessert \$79 per person** —  
choice of two mains, two sides and  
two desserts

**Entrée, main & dessert \$99 per person**  
— choice of two entrées, two mains,  
two sides and two desserts

*All selections include artisan bread  
rolls with butter and smoked salt*

**ENTRÉES**

Citrus cured salmon, nori, verjus  
compressed cucumber, yuzu gel,  
puffed rice crisp, bronze fennel  
(df/gf)(A)

Local burrata, heirloom tomatoes,  
basil, aged balsamic, puffed grains

Poached Mooloolaba prawns,  
compressed apple, fennel, radish,  
finger lime dressing (df/gf)(A)

Prosciutto, figs, bocconcini, prune gel,  
picos, sorrel

Smoked duck breast, beetroot  
mascarpone, heirloom beetroots,  
candied pecans, vincotto dressing,  
shiso (gf)

Beef carpaccio, Grana Padano, truffle  
mayonnaise, pickled shimeji, pane  
crocante, extra virgin olive oil

Lamb loin, chickpea puree, toasted  
macadamia, whipped goats cheese,  
sumac, harissa oil, shiso (gf)

**MAINS**

Slow cooked lamb shoulder, grilled  
lemon, oregano, tzatziki (gf)

Free range roast chicken, sweet  
potato puree, blackened onions,  
thyme jus, cavolo nero (gf/df)

Steamed Queensland barramundi,  
blistered tomatoes, beurre blanc, dill  
oil, salmon caviar (gf)(A)

Bangalow pork belly, parsnip puree,  
spiced apple and pear compote, red  
wine jus (gf/df)

18Hr Wagyu brisket, pico de gallo,  
fresh herb salad (gf/df)

Confit duck legs, puy lentils, baby  
spinach, port wine jus (gf/df)

**SIDES**

Roasted heirloom carrots with goats  
cheese and macadamia (gf/v)

Thyme and garlic roasted potatoes,  
smoked salt, extra virgin olive oil  
(df/gf/ve/v)

Balsamic glazed root vegetables, local  
honey, cumin seeds (df/gf/v/veo)

Buttered spinach mashed potatoes,  
chives (gf/v)

Burnt orange, mixed green leaves,  
currants, citrus vinaigrette, toasted  
almonds (df/gf/v)

Heirloom tomato, cherry bocconcini  
salad, basil, aged balsamic dressing  
(gf/v)

Seasonal greens, citrus dressing,  
pepperberry salt (df/gf/v/ve)

**DESSERTS**

Chocolate and salted caramel tart,  
whipped mascarpone, roasted  
hazelnut brittle

Tiramisu teardrop, whipped  
mascarpone, biscuit crumb, coffee gel

Coconut panna cotta, mandarin  
compote, toasted coconut shards,  
puffed grains (df/gf/ve)

Adelaide Hills triple cream brie,  
pickled figs, peach and muscatel  
chutney, lavosh (gfo)

New York baked cheesecake, fresh  
berries, vincotto, blackberry gel, mint

Lemon meringue tart, blueberry  
compote, edible flowers



(df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. Gluten free on request – bread and tart items incur a surcharge of \$1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.

## BOARDS AND STATIONS

Minimum 50 guests



Boards and stations are available as add-ons to our canapé, plated or share menus and cannot be purchased separately.

### Cheese and charcuterie

**\$28 per person**

Selection of cured meat and cheese with breads, crackers, dried fruits, nuts and chutneys

### Chilled seafood bar

**\$50 per person**

Mooloolaba prawns, Moreton Bay bugs, pacific oysters, Tasmanian salmon sashimi, cocktail sauce, celeriac remoulade, mignonette, lemons and limes (M)

### Risotto station

**\$24 per person**

Local mushroom and truffle risotto — Carnarolli rice, white wine, roasted local mushrooms, truffle tapenade, thyme, Grana Padano, truffle oil

### Dumpling station

**\$24 per person**

Assorted dumplings, siu mei and BBQ pork buns with a selection of dipping sauces and condiments (M)

### Oyster bar

**\$22 per person**

Natural Sydney Rock oysters and pacific oysters with a selection of dressings and accompaniments (A)

### Paella station

**\$24 per person**

Traditional Spanish paella — diced chicken thigh, Spanish style chorizo, fish, prawns, mussels, peas, carrots, onion, celery, shallots, capsicum, finished with a saffron seafood stock and bomba short grain rice (gf/vo)(M)

### Yiros

Minimum 100 guests

**\$2,600**

Spit roasted chicken served with warm pita bread, sides of chopped Roma tomatoes, crisp cos, shredded cheese and tabouli with garlic hummus yoghurt

### Dessert Station

**\$28 per person**

Selection of mini desserts and petite fours — macarons, lemon meringue tarts, cheese cakes and profiteroles, fresh seasonal berries and chocolate

### Boards

**\$160 each, serves 10**

### Cheese

Selection of local and imported cheese with breads, crackers, dried fruits, nuts and chutneys

### Charcuterie

Selection of cured meat with breads, crackers, pickled vegetables and chutneys



## BEVERAGE PACKAGES

### PEARL SELECTION

*2 Hours \$42 per person*

*3 Hours \$49 per person*

*4 Hours \$55 per person*

*5 Hours \$61 per person*

*6 Hours \$67 per person*

#### Sparkling

Prince de Richemont Blanc de Blanc  
Brut (France)

#### White Wine

Cantina Tollo Rocca Ventosa Pinot  
Grigio (Abruzzo, Italy)

#### Red Wine

First Creek Harvest Cabernet  
Sauvignon (Hunter Valley, NSW)

#### Tap Beer

Valley Hops Diehards Dummy Half  
Lager 3.5%

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Stone & Wood Easy Pale Ale 3.5%

#### Bottled Beer & Cider

James Boag's Premium Light

The Hills Apple Cider

#### Other

Soft drinks & juices

### RUBY SELECTION

*2 Hours \$51 per person*

*3 Hours \$59 per person*

*4 Hours \$66 per person*

*5 Hours \$72 per person*

*6 Hours \$78 per person*

*Please select two white  
and two red wines*

#### Sparkling

Mumm Marlborough Brut Prestige  
(Marlborough, NZ)

#### White Wine

Babich Black Sauvignon Blanc  
(Marlborough, NZ)

Pasqua Pinot Grigio  
(Veneto, Italy)

Twin Oaks Chardonnay  
(Langhorne Creek, SA)

#### Rosé

Nomads Garden Rosé (Gippsland, VIC)

#### Red Wine

Maxwell Silver Hammer Shiraz  
(McLaren Vale, SA)

Ross Hill Harry Pinot Noir  
(Orange, NSW)

Turkey Flat Butchers Block GSM  
(Barossa Valley, SA)

Irvine Merlot (Eden Valley, SA)

#### Tap Beer

Valley Hops Diehards Dummy Half  
Lager 3.5%

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Stone & Wood Easy Pale Ale 3.5%

#### Bottled Beer & Cider

James Boag's Premium Light

The Hills Apple Cider

#### Other

Soft drinks & juices

### ADD ONS

#### COCKTAIL ON ARRIVAL

*\$15 per person*

#### ALCOHOLIC GINGER BEER

\$5 per person

#### FIRST POUR SPIRITS & GINGER BEER

\$10 per person, per hour

#### NON-ALCOHOLIC SELECTION

*2 hours \$19 per person*

*3 Hours \$23 per person*

*4 Hours \$28 per person*

Includes soft drinks, juices,  
tea and coffee

#### MOCKTAILS

*\$10 per person*

## BEVERAGE PACKAGES

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### DIAMOND SELECTION

*2 Hours \$90 per person*

*3 Hours \$115 per person*

*4 Hours \$135 per person*

*5 Hours \$155 per person*

*6 Hours \$175 per person*

*Please select one white  
and one red wine*

#### Champagne

GH Mumm Grand Cordon NV (France)

#### White Wine

Inama Vin Soave Classico  
(Veneto, Italy)

Singlefile Denmark Family Reserve  
Chardonnay (Denmark, WA)

Sa Raja Vermentino di Gallura Kintari  
DOCG (Sardinia, Italy)

#### Rosé

Maison Saint AIX Rosé  
(Provence, France)

#### Red Wine

Seville Estate Pinot Noir  
(Yarra Valley, VIC)

Penny's Hill Single Vineyard Shiraz  
(McLaren Vale, SA)

Turkey Flat Grenache  
(Barossa Valley, SA)

### First Pour Spirits

#### Select Cocktails

#### Tap Beer

Valley Hops Diehards Dummy Half  
Lager 3.5%

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Ginger Beer

Stone & Wood Easy Pale Ale 3.5%

#### Bottled Beer & Cider

James Boag's Premium Light

The Hills Apple Cider

#### Other

Soft drinks & juices



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